

Easy-As-A-Mix Pizza

(from Better Baking Mix)

Makes: 4 Servings

Making pizza at home has never been easier! Enjoy this recipe with adults or kids of all ages. Add veggie sticks and fruit for dessert for a great weeknight dinner.

Ingredients

- 1 Servings** [Better Baking Mix](#)
- 2 tablespoons** vegetable oil
- 1/3 cup** water
- 1/2 cup** tomato sauce
- 2 tablespoons** finely chopped onion
- 1/2 teaspoon** oregano (or Italian herb mix)
- 1 cup** mozzarella cheese, part-skim grated

Directions




1. Preheat oven to 425°F. Grease a 12 x 15 inch or larger baking sheet, or 12-inch pizza pan.
2. Measure mix into a bowl. Add oil and water. Stir to form soft dough.
3. Transfer dough onto baking sheet. Sprinkle with flour. Dip fingers in flour and pat dough into a circle about 11-12 inches across.
4. Spread pizza crust with tomato sauce. Leave about 1/2 inch around edge with no sauce.
5. Bake 10-12 minutes until edges are brown and cheese is melted and starting to brown.
6. Refrigerate any leftovers within 2 hours.

Nutrition Information

Nutrients	Amount
Calories	256
Total Fat	14 g
Saturated Fat	4 g
Cholesterol	16 mg
Sodium	412 mg
Total Carbohydrate	22 g
Dietary Fiber	2 g
Total Sugars	4 g
Added Sugars included	0 g
Protein	11 g
Vitamin D	0 IU
Calcium	285 mg
Iron	2 mg
Potassium	224 mg

N/A - data is not available

MyPlate Food Groups

	Vegetables	1/4 cup
	Grains	1 1/2 ounces
	Dairy	3/4 cup

Notes

Use leftover tomato sauce from a can within 5 days, or freeze to use later.

Washington State University Extension. Visit Web site.